

— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —
2008 STELLENBOSCH MERLOT

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

Charles Back

IN THE VINEYARD: This Merlot is from our farm, Houmoed, in the southern hills of Stellenbosch, some 8km from the False Bay coast. This vineyard is predominantly on gravelly soils (koffieklip). The vines were planted in 2000 and are trellised on the extended Perold system. The vineyard yields approximately six tons per hectare.

HARVEST DATES: 7th of March 2008

WINEMAKING: The grapes were hand-picked at 25.1 degrees balling, destalked and lightly crushed in stainless steel tanks. Yeast BM45 was used and the wine fermented until dry. After fermentation the wine was racked to barrels for malolactic fermentation which lasted two months and after racking spent a further 10 months in French oak barrels. 10% new wood was used, with the remainder being 2nd and 3rd fill barrels.

WINEMAKER'S COMMENTS: Wines of the 2008 vintage have shown to be more fruit oriented, with softer tannins. Therefore we adopted a gentler oaking regime for this wine and it has allowed the elegant fruit flavours to come through on the palate. *Anthony de Jager*

TASTING NOTE: Good varietal character showing plum and mulberries on the nose with hints of cedar. Mouthfeel is well rounded, with the fruit coming to the fore.



<i>Wine of Origin</i>	<i>Stellenbosch</i>
<i>Alcohol</i>	<i>14.74%</i>
<i>Residual sugar</i>	<i>2.3 g/l</i>
<i>Total acid</i>	<i>5.7 g/l</i>
<i>pH</i>	<i>3.51</i>

VARIETIES
Merlot 100%

